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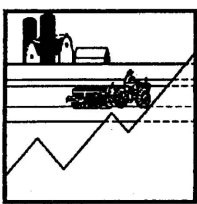
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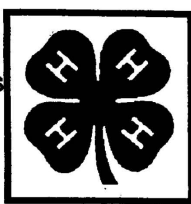
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## The Cloverline

4-H News and Events

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# The NEBLINE®

University of Nebraska Cooperative Extension  
Lancaster County

**Notice!!!** All programs and events listed in this newsletter will be held  
at the University of Nebraska Cooperative Extension in Lancaster  
County unless otherwise noted.

CALL  
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Office  
NEBLINE RBBS

471-7180  
471-7149

Office Hours: Monday - Friday  
8 a.m. to 4:30 p.m.  
444 Cherrycreek Road  
Lincoln, NE 68528

November 1990  
Vol. III, No. 11

## Protecting Wells and Groundwater Quality

Even if we are careful to locate and construct water wells properly, and do all we can to secure the well at ground surface, water wells and groundwater can be a constant risk due to other external factors. To make sure that well water and overall groundwater quality are not threatened by such things as abandoned wells, septic systems, pesticide and fuel storage, we must maintain a constant watch.

### Abandoned Water Wells

Abandoned water wells and test holes should be sealed carefully not only to prevent pollution of the groundwater but also to eliminate physical hazards. Other reasons for plugging a hole or a well are probably more obscure but not less important. Plugging a well or a hole correctly helps conserve water by preventing one formation from draining into another and by preventing water from a contaminated zone from mixing with water from a fresher zone.

The primary objective of sealing abandoned wells and holes is to restore the area to its original condition

both below and above ground. Therefore, the proper plugging of abandoned holes and water wells involves more than simply filling the excavation with any type of fill material. Determining proper plugging method involves evaluating each site and identifying the proper material and procedure based on the conditions of that site.

### Septic Systems

Septic tank-lateral field waste management systems have been with us a long time. All this time, their design has remained about the same. Improperly constructed septic systems or poorly maintained systems can cause serious groundwater contamination, especially where groundwater is close to the surface.

The soil is a marvelous filtering and treatment system. It filters out contamination naturally and degrades many contaminants bacteriologically or by other means of biodegradation. Sometimes concentrations of septic systems in suburban areas can cause potential problems.

Such concentrations overload the soil's natural filtering and treatment processes.

Problems with septic systems are widespread. The most common problems involve system failure. When a septic system no longer functions properly, it can lead to contamination of groundwater or surface water. Following is a list of causes of septic system failure:

1. Improper design
2. Improper installation
3. Physical damage
4. Lack of maintenance

Aside from proper design, the most important thing to remember about septic systems is to follow a maintenance schedule. To prevent serious contamination problems, it is necessary to have the tank pumped out at least once every 3 to 5 years, and more often if needed.

### Chemical and Fuel Storage

Another possible source of groundwater and well contamination is pesticide, fertilizer and fuel stor-

age. Underground storage of these substances especially can create a real threat to overall groundwater quality. Such storage should never be closer than 50 feet from an existing water well. In most cases, it would be better if the well were at least 100 to 150 feet away from storage areas.

Surface storage of these substances also can create problems. Paints, herbicides, solvents, gasoline, etc. should be stored at least 50 feet away, if not farther, from any wells or excavations into the groundwater.

Preventing groundwater and well contamination is really just common sense. You would not feel comfortable drinking these substances so you want to keep them as far away from the water well as possible. Additionally, it's important to make sure that the water well and surface structure of the well are properly sealed to prevent any runoff from gaining direct access to the groundwater. It is up to each of us to do all we can to prevent groundwater contamination.



Michelle Schneider

## Schneider Named County/City Volunteer of October 1990

Michelle Schneider was recently honored by the Lancaster County Board of Commissioners as the October 1990 County/City Volunteer of the Month.

She represented Nebraska at the 1989 National 4-H Congress as the 1989 Nebraska 4-H Achievement winner. This is a very elite award which is presented to only one of over 67,000 4-H'ers in the state each year.

Michelle demonstrates her maturity, leadership, and ability to relate to children as a leader of a local 4-H club. One only needs to see Michelle in action to understand why she is so successful as a teacher of junior high age youth. She is very patient, a good listener and extremely well organized. Her ability to follow through with a commitment from start to finish, regardless of challenges along the way, is one of Michelle's major strengths. She is an excellent role model for younger

members.

She has also taken major leadership in 4-H promotion with a county enrollment of 7,300. She has organized new 4-H clubs, appeared on television, produced radio public service announcements, spoken to civic organizations, met with state senators and county commissioners, and served as talent for a 4-H educational video tape. She has served in major leadership roles on the 4-H Council, Teen Council and 4-H Ambassador program.

Academically, she ranks first in her class of over 150 students. This summer she worked 60 hours per week (two jobs) to earn money toward her college education. Despite her rigorous work schedule, she still finds time to be a 4-H volunteer.

Michelle Schneider is an excellent example of the tremendous impact which youth have when utilized as volunteer resources.

## Income Tax Management for Ag Producers

Do you feel you're paying more income tax than you should? Does your income tax liability change from year to year? Would you like to know how the new wrinkles in the tax law will affect you this year? If you answered YES to any of these questions, the Income Tax Management for Ag Producers meeting, Thursday, December 6, 1:30 p.m., in the Hickman Community Building will be worth your time.

Farm income is highly variable. You may pay a lot of tax one year and may not use all your deductions the

next year. The result is that you pay more income taxes over a period of years than necessary. Decisions which result in "leveling" taxable income between years must be made before the end of the tax year.

This meeting will give you helpful information for making important year-end tax management decisions. Tax professionals will make short and to-the-point presentations on tax management issues important to you. Gary Bredenstener, director of the Nebraska Farm Business Association, University of Nebraska

Cooperative Extension, will be the key speaker. Gary has worked with tax preparation for the past 18 years. The Income Tax Man-

agement for Ag Producers meeting is free. Please call 471-7180 to preregister for the meeting.

## Marketing Strategies for the 90's

A farm commodity marketing outlook meeting is set for Tuesday, November 20, 7:30 p.m. A discussion of alternative marketing strategies will be presented. Lynn Lutgen, University of Nebraska extension marketing specialist, will be the featured speaker.

Most farmers see themselves as farm managers, but what is a farm manager? One definition of a small farm manager is someone who is in charge of production, marketing and finance operations. Unfortunately, the marketing part of management is often taken lightly or ignored. Producers should be aware that if any one of the three management legs of an operation fail, the entire operation will soon fail. The upcoming com-

modity marketing meeting will attempt to steer participants in the direction of a successful marketing program. Please call 471-7180 to preregister for the meeting.

## Special Holiday Class December 4

Quick, easy and economical ideas for handmade gifts, favors, decorations and treats will be featured at a holiday class on Wednesday, December 4, 1 to 2:30 and 7 to 8:30 p.m. Handouts will include instructions and recipes. Registration fee will be \$3 per person and is

payable at the door. Please preregister by November 30 by phoning 471-7180. Adults and children are welcome. Instructors for the class are Lorene Bartos, extension assistant, youth and Esther Wyant, extension agent, home economics.



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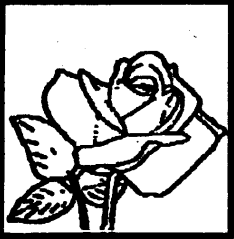
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On-the-Grow

Horticulture News

Don Janssen

Extension Agent, Horticulture

Mary Jane McReynolds

Extension Assistant, Horticulture

## Which Veggies Are Favored?

To find out, Kansas State University horticulturists tabulated data from a "Plan Your Vegetable Garden" computer program used by over 1700 families at the Kansas City Flower, Lawn and Garden Show. The table below shows the percentages of gardens planned to include each vegetable.

Vegetable	% of Gardens
Tomatoes	96
Onions	75
Snap Beans	71
Peppers	71
Cucumbers	70
Radishes	62
Leaf Lettuce	60
Carrots	59
Sweet Corn	48
Spinach	46
Asparagus	45
Broccoli	43
Potatoes	40
Beets	38
Summer Squash	37
Muskmelon	35
Cabbage	32
Cauliflower	30
Watermelon	29
Hot Peppers	27
Okra	27
Winter Squash	18
Pumpkin	18
Eggplant	17
Rhubarb	17
Sweet Potatoes	15
Turnips	14
Brussels Sprouts	13
Lima Beans	12
Kohlrabi	7
Chinese Cabbage	6
Parsnips	4

I'm not surprised that few people wanted to grow parsnips and kohlrabi, but why such little interest in Chinese cabbage?

More horticulture news on page 7...

## Guidelines on Pesticide Shelf Life

This information comes from the Texas Cooperative Extension Service, and is not supposed to provide hard-and-fast rules on whether or not a stored material is still usable. In general, shelf life can be maximized by keeping pesticides in tightly sealed original containers where temperatures do not fall below freezing or rise above 100 degrees F.

### INSECTICIDES

Methoxychlor, indefinite  
Diazinon, 5-7 years  
Malathion, indefinite  
Sevin, 3-5 years  
Di-Syston, 2 years  
Dipel (liquid), 2 years  
Dipel (wetable powder), 3 years  
Kelthane, indefinite

### FUNGICIDES

Benlate, 2 years  
Captan, 3-4 years  
Maneb, 2+ years

### HERBICIDES

Dacthal, 2 years  
Round-Up, 4-5 years  
Treflan, 3 years

# Grow Gloxinia From Seed?....Sure!

Mother's Day is months away, but you can give your loved ones flowering gloxinia plants that you grew from seed if you sow seeds in December.

Be aware, however, that gloxinias are descended from tropical rain forest plants, and be prepared to provide indirect light, warm temperatures, rich organic soil and plenty of moisture.

Start gloxinia seeds in a sterilized soil mixture of about half organic matter and half sandy loam soil. Commercially prepared sterile potting mixtures also work fine. Press seeds into the soil but do not cover. Then water from below or with an atomizer from above so you don't wash the seeds away.

Place a pane of glass or a plastic bag over the container to keep the conditions inside humid, and place the container in a shaded spot where temperatures are consistently around 70 degrees F. Lower temperatures will slow germination, which should

occur in two to three weeks.

Three or four days after seeds germinate, prop up one corner of the glass or open the plastic bag to allow some air exchange. Two or three days later, remove the glass or plastic. Check the soil frequently and water as needed to keep it from drying out. Even a slight drying of the soil will kill young plants, whose roots are very near the surface.

Provide bright light but avoid placing plants in direct sunlight. Indirect sunlight—as through sheer curtains on a south-facing window—or 15 to 18 hours of light from a fluorescent fixture will keep plants growing vigorously. Plants need good light from the time they germinate.

When the third set of leaves appears on seedlings, transplant them to another container. Transplant again when the leaves begin to overlap, this time placing plants in the final containers that you want them to grow in. Use 5- or 6-inch pots.

Seeds sown in December should be in flower by May.

Water and fertilize gloxinias regularly through the summer to keep them flowering. To fertilize, mix 1 teaspoon of 10-10-10 fertilizer in 1 gallon of water and apply the solution liberally every two weeks. You can also apply 5-10-5 fertilizer dry at the rate of 1/4 teaspoon per plant every two weeks. Keep both types of fertilizer off the foliage and stems to prevent fertilizer burn.

Common problems in growing gloxinias include spindly plants, few flowers, buds dropping off, leafspots and rotting plants.

Spindly plants and few flowers often result if plants don't get enough light. Overfeeding with nitrogen can also result in few flowers. Buds that dry, turn brown and drop off usually mean temperatures are too high or the soil is either poorly drained or too dry. Gloxinia leaves develop yellow spots if they're splashed with water that's either warmer or colder than the foliage. Use room temperature water, water from below or water carefully to avoid splashing

on the leaves. Rotting of plants may occur if decaying organic matter comes in contact with them. Gloxinias are especially sensitive to contact with decaying manure.

Gloxinias often stop flowering in early fall. As the leaves yellow, gradually cut back on watering. When the tops are dead and dry, dig the tubers, remove old soil and roots, and store tubers in dry peat moss, sand or vermiculite until February. Then place tubers, round end down, in moist peat moss in open trays. Space tubers 3 to 4 inches apart, with the tips of the tubers about 1/2 inch below the surface. Place the tray where it will receive indirect sunlight and temperatures around 70 degrees. Water sparingly until new growth appears—tuber rot easily. After four or five weeks, remove the tubers from the open tray and place them in 5- or 6-inch pots and place in an east window or under fluorescent lights to grow. They should flower again in April or May.

# Fall Lawn Practices

Even though it's late fall, there are still some lawn care practices you should follow to get your lawn ready for the spring.

Mowing the lawn on a regular weekly basis unless it already has gone dormant is one such practice to follow until mid-November.

When deciding how short to cut the grass, you must look at the type of grass. If it is a tall fescue lawn then mow height should be about 2 1/2 inches. If you have Kentucky bluegrass, mow

your lawn to about 2 inches. No matter what type of lawn don't cut it too short. This will cause the lawn to dry out.

Fertilizing your lawn also can be done until about mid-November. Once again, different types need different practices or in this case, amounts. For fescue grass, one pound of nitrogen is recommended per 1,000 square feet of lawn while Kentucky bluegrass should receive 1 1/2 to 2 pounds of nitrogen per 1,000 square feet.

Watering also should be done about once a week until there is a heavy frost. The grass, shrubs and trees should be kept moist by watering about an inch a week.

If you're thinking of treating your lawn with herbicides, it's basically too late. The best time was in mid-October. Applications now won't yield a lot of results.

Insects and diseases shouldn't be problems now but if they are, consider

pruning back your plants.

If your yard has a lot of thatch, then plan on aerifying it next April. The other best time is September.

Over-seeding should be done in mid-August to mid-September. But if you still want to seed, do it at Thanksgiving time or anytime until March.

By following these few practices, you should have a great looking lawn in the spring.

## Store "Sweet" Onions at Just Above Freezing

If you're hoping to keep mild onions for several months, plan to store them at 34-40 degrees F, rather than at room temperature. A researcher at the University of Georgia has shown that low-

temperature storage of onions for four months is possible with only about 10% losses due to rotting. The "sweet" taste is reduced somewhat after a few months in cold storage.

Room temperature storage results in rapid decay, although the few onions that remain sound may taste a bit better than those stored at low temperatures.

# Wood For Your Fireplace

A popular source of additional heating for many homeowners and apartment dwellers is the burning of wood. Sitting around the fireplace to enjoy a relaxing evening at home is another benefit of burning wood in your fireplace.

To do this most effectively, keep these things in mind:

Ash, Birch, Hickory, Oak, Sugar Maple, Apple, Honeylocust and Osage Orange are considered excellent woods as they produce few sparks, no heavy, annoying smoke, are easy to split and give off a relatively high heat to the room.

With regard to the previously mentioned factors, the second best group of woods include soft maple, walnut, red elm,

hackberry and fruit woods other than apple. These are considered good to use, but generate less heat than the first group.

Woods considered fair include Sycamore, Boxelder, Willow, and other Elms, Basswood, Cottonwood, White Poplar, Pine, Spruce, and Cedar. This third group should be considered as the last resort, while the first group should be encouraged.

Firewood is sold in a number of ways. If you buy a cord, the size of the pile will be 4 feet by 4 feet by 8 feet or 128 cubic feet. Retailers of firewood may also sell by the face cord. A face cord being defined as a pile of wood 4 feet by 8 feet by the length of a stick. The length of the stick may be

anything from 12 inches to 20 inches. A rick or a run is another term used, which is 1/3 of a cord or a pile of wood 4 feet by 8 feet by 16 inches. If you buy a pick-up load, this could mean almost anything. One must estimate how much they are getting by measuring the number of cubic feet of wood being delivered.

Large logs should be split to average diameter size of 6 inches, this will give very good satisfaction from the user's standpoint. Whether you purchase a cord, face cord, rick, run or pick-up load, you would be well advised to purchase wood in smaller pieces. Larger pieces stack with more air in a given volume. Larger pieces may lose 15% of their volume from cutting.

## Indian Meal Moth A Kitchen and Pantry Pest

Indian meal moth larvae are a very common insect that feeds on a large variety of foods stored in the home. The larvae are often found feeding in materials such as whole grains, cereal, dried fruits, nuts, seeds and powdered milk. Foods infested with these insects will have silk webbing present, especially near the surface of the material.

Indian meal moth larvae are off-white in color, with shades of yellow, pink, brown or green in some cases. Mature larvae, which are about 1/2 inch long, usually move fairly long distances from the feeding site before pupation occurs in a cocoon. Adult moths then emerge from the cocoons and fly within the home to locate mates and egg-laying sites. Moths are nearly 1/2 inch long and have distinctive wing markings. The base of the fore-wing is pale gray and the outer two-

thirds is reddish-brown with a coppery luster.

To prevent infestations of Indian meal moths in stored foods, purchase dried food in packages that can be used up in a short time. Keep food in storage less than 2 to 4 months, if possible. When purchasing packaged food, be certain that the containers are not broken or unsealed. Check the packaging dates to be assured of the freshness of the food. Packages with clear plastic or wax paper coverings should be checked for the presence of insects. Foods are sometimes infected before being brought into the home. Store dried foods in insect proof containers such as screw top glass, heavy plastic or metal containers. This will prevent entry or escape of insects. Ordinary kitchen canisters are generally not tight enough to exclude insects. Some containers with very tight fitting lids may be acceptable. Cardboard, paper or plastic wrapping will not prevent insect infestations. Use older, opened packages before new ones.



To control and manage Indian meal moth infestations first inspect food storage areas and food products. Be thorough, generally the insects are present in foods seldom used or in undisturbed storage areas. Be sure and check pet food and birdseed storage areas. Discard all infested food items. Vacuum all spilled and loose food crumbs present in cabinets, on shelves and in cracks and crevices. Scrub cabinets and storage areas with soap and water.



# Swine Records Payoff

Are you concerned about the profitability of your swine enterprise? Have you wondered if you are competitive in today's hog industry? These issues are addressed in the Nebraska Swine Enterprise & Analysis Program. This program includes both production and financial analyses which will enable you to:

- Increase the profitability and efficiency of your swine enterprise.
- Target specific areas of your swine enterprise for improvement.
- Establish a basis for making sound management decisions.
- Evaluate investments in facilities or expansion.

• Increase your competitiveness within the swine industry. This program is designed for the average sized farmer who owns and operates a swine enterprise. Whether keeping enterprise records on your hog operation is a new venture or already part of your management routine, you can benefit from the unique features of this program:

- A specially designed swine record book for production and financial data.
- Instruction and analysis interpretation provided in small group meetings.
- Six-month and year-end computer analyses of your swine enterprise.
- Analyses that are

specific to your type of swine enterprise.

- Group averages which show the performance of enterprises similar to yours.
- All individual records are kept confidential.

Producers who are currently enrolled in the program say:

"To compete with the bigger operations, these types of records are necessary, and I think we can stay competitive with them if we keep improving. They (bigger corporate operations) know what it costs them to produce, so we have to know our costs in order to compete."

Another producers says:

"The most important part was seeing how you stand relative to others."



There are some problems in your operation that show up on paper before you can see it or put your finger on it."

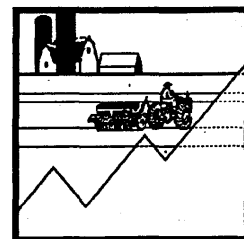
The first year of enrollment requires producers to meet a maximum of four times. After the initial enrollment year producers are only required to meet twice a year, usually once in September and once in February. A fee of \$60 is charged for each swine enterprise. The fee covers the cost of the record book, mailings, and all meeting expenses. The fee is tax deductible.

For additional information about the program or to enroll, please call Dave at 471-7180 before December 1, 1990.

## Ag Update

Agricultural News & Events

Don D. Miller, Ext. Agent, Chair  
Warder Shires, Ext. Agent, Ag  
David Varner, Ext. Agent, Ag



## Computerized Farm Management at Home

Are you still looking for the right computerized farm management system for your farm? Take advantage of an upcoming farm management series beginning on Tuesday, November 27 and continuing once a week through December 18 from 7 to 10 p.m. This workshop series is designed to take you from the point of purchasing a computer to actually experimenting with some of today's premier agricultural farm management software.

"Computerized Farm Management at Home" is a hands-on workshop designed to meet the needs of farmers. Workshop topics include:

- How to purchase a computer for the farm business.
- An introductory DOS class teaching basic computer skills.

- Hands-on use of electronic cashflows and balance sheets.
- Basic accounting skills.
- Tips on how to evaluate farm accounting packages.

The workshop will culminate with live demonstrations of agricultural software programs by software company representatives. Participants will have the opportunity to try these programs and visit with representatives in person about their software needs.

The workshop series fee of \$45 includes all workshop materials and handouts. Two family members may attend under one registration. Please call 471-7180 to register. Early enrollment is encouraged as space is limited. Registrations taken through November 20.

## Drying Times When Using Natural Air Drying

Natural air grain drying is energy efficient and well suited to Nebraska weather. An important consideration when using natural air drying is to operate the fans long enough to move the drying zone completely through the grain bin.

Drying times vary, depending on 1) harvest date, 2) moisture content, 3) airflow, and 4) local weather conditions. Fan operating procedures also affect the time required to complete drying. Typical drying times are shown for the Lincoln area. These results are for corn harvested at 20% moisture on October, 15 and dried to 15% using an airflow rate of 1 cfm/bu.

In heated air in-bin drying systems, little stirring management is needed. The stirring device is simply run continuously for the five to seven days required for drying. For natural air systems, this is not true since drying times are typically extended to six to 12 weeks. Stirring for this

	Warm Fall		Cool Fall	
Location	Date drying is completed	Hours of fan operation	Date drying is completed	Hours of fan operation
Lincoln	November 15	768	April 12	2212

long is not energy efficient and may result in high levels of grain damage. Rather, the maximum benefit comes from stirring the corn once every one to two weeks.

The following management procedures are recommended when stirring natural air drying bins:

- 1) While the bin is being filled, run the stirring device to loosen the grain and allow easier starting of the stirring augers later.
- 2) Stir the grain every two weeks as drying progresses during the fall. Stir more frequently as drying nears completion.
- 3) If the drying front has not been moved through the grain by mid-December, stir the grain before reducing fan operation for the winter.
- 4) If additional drying is needed in the spring, stir the grain once a week until

completely dried. This more frequent stirring will make it easier to check average grain moisture contents.

Stirring devices can aid the natural air drying process because they allow changes in fan management practices to take advantage of favorable drying conditions. Since overdrying is no longer a concern, fan operation can be avoided during rainy or humid conditions if all the corn is below 18%.

The most critical component of natural air drying is to allow the fans enough time to move the drying zone through the grain mass. Typical drying times can range from six to 12 weeks. Often it's necessary to discontinue drying in winter and finish in the spring.

More information on natural air drying can be found in the NebGuide Natural Air Corn Drying (G85-760) available at the extension office.

## NRD to Cost-Share with Landowners On Well Abandonment Programs

The Lower Platte South NRD Board of Directors has allocated funds in its budget for a well abandonment cost-share program. The purpose of this program is to encourage landowners to abandon groundwater wells that are no longer needed and to insure that they are abandoned properly.

Many wells are no longer needed as a water supply. They were initially used for purposes that ranged from domestic uses to irrigation or industry. NRD officials estimate that there are hundreds of seldom-used wells across the NRD that need to be abandoned. Many of these wells are located around abandoned farmsteads but many others exist in towns and were used before a public water system was installed. The district is encouraging people to consider using this program to insure they are

abandoned properly. An improperly abandoned well serves as a direct conduit for contaminating groundwater and also is a safety hazard.

The NRD plans to hire a contractor late this fall to abandon those wells requested by landowners. The NRD will pay approximately half the cost to abandon the well. The actual cost to properly abandon a well could be in the range of \$100-\$500, depending on the depth, size and type of well.

Landowners wanting more information on this program should contact the NRD office (476-2729). The NRD will take applications for this program September 1 through November 1.

The Lower Platte South District covers most of Lancaster and Cass counties and parts of Seward, Saunders, Otoe and Butler counties.

## Insects In Your Firewood

Homeowners who stockpile firewood in their homes for more than a few days or hours are sometimes alarmed by the buzzing of numerous uninvited guests in disoriented flight. Such cases usually involve colorful adults of round-headed wood borers emerging from firewood that has been stored in the warm interior conditions. Several other insects that develop in dead or dying trees and fallen timber include bark beetles, powderpost beetles, twig

borers, wood-boring caterpillars, larvae of sawflies, and horntail wasps.

Usually these insects are not detected while splitting the wood, although their tunnels may occasionally be noticed. As long as the firewood is stored outdoors in the freezing winter temperature, there is no problem. But, if the wood is stored indoors where temperatures are warmer for even a few days, the nearly mature borers continue to feed and quickly

develop into adult insects.

Occasionally, logs containing termites or carpenter ants are brought into the home, and homeowners become concerned about possible infestation of the home structure. Generally, this is not likely to happen because the home environment in winter is much too warm and dry to allow for successful colony establishment.

To avoid the nuisance of adult wood insects in the home, stack firewood and

unsplitted logs outdoors some distance away from existing structures. Never stack firewood against an exterior wall. Bring into the home only the amount of firewood needed for a few days use, and remove any remaining firewood when the fireplace is used only sporadically. For insects that do emerge indoors, simply remove them from where they congregate (usually near windows), or spray them with an indoor aerosol containing pyrethrins.

## Avoid Chimney Fires

Bill Montz, Jr., Fire Prevention Officer for the Southeast Fire Department

Heating with wood was the only way to keep warm in the winter months in the early history of the U.S. Over the years, it has been refined and greatly improved and today, heating with wood can prove to be efficient, convenient, ecological, and economical. "Wood stoves and fireplaces can be a great way to heat your home this winter, but they can be hazardous if they are not properly installed, used, or maintained", says Bill Montz, Jr., Fire Prevention Officer for the Southeast Fire Department.

The Southeast Fire Department recommends that BEFORE using your wood stove or fireplace this winter, you should have the chimney cleaned and inspected by a reputable chimney sweep. This inspection and cleaning will find and eliminate the creosote buildup inside your chimney which leads to many chimney fires. Also, other obstructions such as bird's nests are found and removed at this time.

The following are also recommended, so you can stay "snug n'cozy" this winter, and not have to

worry about your fireplace or wood stove:

Burn only dead, seasoned wood, never green wood or trash.

Keep fireplace tools and a fire extinguisher in a

handy spot.

Keep anything that will burn away from the fireplace or wood stove.


Always bring fresh air into the room so that fire will burn completely.

**Know what to do for a chimney fire:**

- Don't panic.
- Call the fire department before trying to put out the fire.
- Close dampers or fireplace doors if fireplace or stove is airtight, if not, use your dry-powder fire extinguisher to extinguish fire in firebox, if you can safely do so.
- Check your roof for sparks or embers.

**Know the signs of a chimney fire:**

- A loud roaring or popping noise from the chimney.
- Wood stove and stovepipe vibrating violently.
- Flames or sparks shooting from chimney.



Home Extension  
News

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Home Economics

## Custom Sewing Business Regulations

A fact sheet titled "Custom Sewing Business Regulations-Textiles and Clothing" has been prepared by UNL extension specialist, Rose Marie Tondl. The fact sheet covers federal regulations that may apply to businesses selling textile products at retail to individuals rather than institutions. Federal regulations apply if your product is touched by interstate commerce. Explained in the sheet are the Textile Fiber

Products Identification Act, Care Labeling Rule, Flammable Fabrics Act, Flammable Fabrics: Children's Sleepwear, and Regulations of Stuffed Toys. A copy of Clothing Fact Sheet #8.1 may be obtained by mailing a legal sized, stamped, self-addressed envelope to Custom Sewing, University of Nebraska Cooperative Extension in Lancaster County, 444 Cherrycreek Road, Lincoln, NE 68528.

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## Tips for Mailing Holiday Treats

Packages from home, filled with love and cookies, will help ease the loneliness for those who can't be home for the holidays. Selecting appropriate cookie recipes and packing securely will insure that the treats from home arrive in good condition. Bars or squares, and soft drop cookies are generally good travelers. Choose cookies that keep their fresh flavor for at least a week under proper storage conditions. They should be thick and firm enough so they don't break easily. Be careful to avoid overbaking or the bars or cookies will give up too much moisture and quickly dry out.

Good choices for mailing are oatmeal cookies that have raisins or dates to help maintain moisture; rich, moist brownies or other bars; chocolate or molasses crackle-top cookies; and of course, the all time favorite, chocolate chip cookies. Metal containers such as coffee or shortening cans make good packing boxes for mailing overseas. Sturdy cardboard boxes will also serve the purpose well. Line boxes or cans with foil or plastic wrap and place a layer of cushioning material, like paper towels or crumpled waxed paper, on the bottom. Wrap cookies individually or in pairs,

placed back to back with waxed paper between, in plastic wrap, plastic bags or in foil sealed with tape. If you are sending brownies or other bars, cut in large pieces rather than lots of small pieces. A large piece will remain fresh longer than small pieces. Arrange cookies in the packing container with the heaviest on the bottom. Pack tightly so that cookies will not have space to shift in the box. Place a layer of paper towels between each layer of cookies and on top to serve as cushioning. Close the packing container and seal securely with freezer or plastic tape. Wrap the packing box or container in heavy brown

paper and seal with packing tape. Cover the mailing and return addresses with clear tape, and send the package by air parcel post. If mailing to the armed forces in the Middle East, be aware that the Saudi government has import restrictions which do not allow alcoholic beverages or materials which may be considered pornographic. Avoid using newspaper or magazine pages for cushioning materials. If you have specific questions about overseas mailing you may contact the Main Post Office or the American Red Cross.

## Put Your Recipes on a Diet!

Enjoy a new lighter version of your favorite recipes by attending "Recipe Makeovers — LEAN and Lite," Tuesday, November 27, 7 to 9 p.m. Receive tips on reducing the fat, sugar and salt in your current recipes and still keep the taste you like. Learn new recipe ideas and receive a booklet on adapting the ingredients in recipes for improved nutritional value. Taste and judge modified recipes. Fee for the program is \$5. Preregistration is required; call 471-7180 to register.

## Senior Consumer Beware: Investment Fraud on the Rise

Retired people are being bombarded with investment opportunities. A recent survey of members of the American Association of Retired Persons found that more than 45 percent of those responding had been solicited to invest by someone unknown to them. Older people may have large amounts of money, perhaps from the sale of a residence, or cash payment from life insurance, retirement fund or severance pay, explains Kathy Prochaska-Cue, extension family economics specialist for the University of Nebraska-Lincoln. Often they have never dealt with that amount of money before, and have a concern to maintain the value of what they do have. This makes older people a prime audience for fraud.

As with any consumer purchase, the buyer should beware, advises Prochaska-Cue. Follow these guidelines for safe investing: Never put most of your investment money into a single type of investment. Before you buy, find out how you can sell what you invest in, and what it will cost you to sell out. Get in writing the amount of management fees and commissions you will be paying for your investment before you invest. Deal with local people whenever possible. Never invest more than you can afford to lose. If a deal sounds too good to be true, it probably is, summarizes Prochaska-Cue.

## Turkey Basics from USDA

If you have questions about your holiday turkey, call the USDA Meat and Poultry Hotline at 1-800-535-4555.  
**Hours:**  
Monday-Friday, November 1 - 30, 8 a.m. - 4 p.m. CST  
Saturday-Sunday, November 17 - 18, 8 a.m. - 4 p.m. CST  
Thanksgiving Day, November 22, 7 a.m. - 1 p.m. CST  
Monday-Friday, year-round, 9 a.m. - 3 p.m. CST

### BUYING A TURKEY

FROZEN	FROZEN PRE-STUFFED	FRESH	PRE-COOKED
Buy any time but keep frozen until 1-4 days before cooking. (See THAW)	Buy any time. Keep frozen until ready to cook. DO NOT THAW.	Buy 1-2 days before cooking. DO NOT BUY PRE-STUFFED.	Serve immediately within 1-2 hours of removal from oven.
1-1/2 lbs. per person	1-1/4 lbs. per person	1-1/2 lbs. per person	1-1/4 lbs. per person

### THAWING A TURKEY (For frozen, unstuffed turkeys only)

THAWING TIME IN THE REFRIGERATOR	THAWING TIME IN COLD WATER	THAWING IN A MICROWAVE
(Whole Turkey) 8 to 12 pounds.....1 to 2 days 12 to 16 pounds.....2 to 3 days 16 to 20 pounds.....3 to 4 days 20 to 24 pounds.....4 to 5 days	(Whole Turkey) 8 to 12 pounds.....4 to 6 hours 12 to 16 pounds.....6 to 9 hours 16 to 20 pounds.....9 to 11 hours 20 to 24 pounds.....11 to 12 hours	Check manufacturer's instruction for the size turkey that will fit in your oven, the minutes per pound, and the power level to use for thawing.

After thawing, remove neck and giblets, wash turkey inside and outside with cold water, drain well.

WASH HANDS, UTENSILS, SINK, AND ANYTHING ELSE THAT HAS COME IN CONTACT WITH RAW TURKEY.

### STUFFING A TURKEY

STUFFING IN THE TURKEY	STUFFING SEPARATE
Mix and stuff ingredients immediately before putting in oven. Stuff lightly. Cooking time takes longer. Allow 3/4-cup stuffing per lb./turkey.	If you are in a hurry, bake stuffing in greased, covered casserole during last hour while turkey roasts.

### ROASTING A TURKEY

Timetable for Roasting Fresh or Thawed Turkey in a 325°F Oven

WEIGHT (pounds)	UNSTUFFED (hours)	STUFFED (hours)
4 to 6 (breasts)	1-1/2 to 2-1/4	Not applicable
6 to 8	2-1/4 to 3-1/4	3 to 3-1/2
8 to 12	3 to 4	3-1/2 to 4-1/2
12 to 16	3-1/2 to 4-1/2	4-1/2 to 5-1/2
16 to 20	4 to 5	5-1/2 to 6-1/2
20 to 24	4-1/2 to 5-1/2	6-1/2 to 7
24 to 28	5 to 6-1/2	7 to 8-1/2

Place turkey breast-side up on a rack in a shallow roasting pan. Do not add water. Cover turkey with loose tent of heavy-duty aluminum foil. Remove foil 20-30 minutes before roasting is done.

AS SOON AS TURKEY IS DONE, REMOVE ALL STUFFING. SERVE TURKEY QUICKLY WHILE IT IS HOT.

### STORING YOUR LEFTOVERS

Divide leftovers into small portions and store in several small or shallow containers. Turkey will keep 3-4 days in refrigerator. Use stuffing and gravy within 1-2 days. Bring gravy to rolling boil before serving. Use frozen turkey, gravy, and stuffing within one month.

## Freezing Leftovers: Do's and Don'ts

Have you ever frozen leftovers only to toss them later because they don't look so great thawed? Here are some tips from UNL Extension Food and Nutrition Specialists for freezing foods: Freeze only fresh, high quality foods because freezing doesn't improve the quality of food. Cool foods quickly before packaging. For large amounts of food, place the pan of food in a large pan of ice water, crushed ice or cubes. Stirring will help cool the food faster. Use a fan to cool foods that can't be stirred. Freeze food promptly as soon as it is cooled to room temperature. Plan to use frozen prepared foods within a short time. The temperature of the freezer should not go above 0 degrees F. Fluctuating temperatures and temperatures that are not low enough cause loss of quality. Foods that don't freeze well include: mayonnaise, cream puddings and fillings, custard, gelatin salads, cheese, the whites of hard cooked eggs and uncooked egg yolks. Packaging is also

important. For best quality, try these packaging tips: • Use freezer containers or wrappings of moisture-vapor-resistant material. • Choose containers by the number of servings you will want to serve. In quart containers, the food may be separated into two or three layers by a double thickness of water resistant wrapping material. • Use only containers with wide top openings. Food can then be removed without thawing. • Label and date all packages, and keep an inventory of all frozen food.

**Need More Information?** For further information on freezing in relation to packaging, reheating and storage times for common foods, send for a free copy of the Extension Publication, "Home Freezing of Cooked and Prepared Foods" by sending a self-addressed, stamped legal sized envelope to: Freezing - HEG 75-5; c/o Alice Henneman; Nebraska Cooperative Extension in Lancaster County; 444 Cherrycreek Road; Lincoln, NE 68528.



### Cooking with Artificial Sweetners

Are you interested in experimenting with an artificial sweetener but unsure of how to begin? Here's some information that may help.

There are three artificial sweeteners approved for use:

**Aspartame** (brand name: NutraSweet and Equal).

**Acesulfame-K** (brand name: Sunette and Sweet One).

**Saccharin** (brand name: Sweet'n Low).

Artificial Sweeteners		
Sweetener:	Sugar Equivalent:	Phone Number:
Acesulfame-K	12 packets = 1 cup sugar	1-800-544-8610
Aspartame	24 packets = 1 cup sugar	1-800-321-7254
Saccharin	12 packets = 1 cup sugar	1-800-231-1123

The manufacturers of acesulfame-K recommend using half regular sugar and half their sweetener when cooking. This helps retain

Of these, aspartame is the least stable when exposed to high temperatures; however some recipes have been developed for successful baking.

"Environmental Nutrition" newsletter summarized some of the main features of these sweeteners. Here are the amounts that are equal to sugar in sweetening power and some toll-free numbers for more information and recipe ideas:

Who is vulnerable? Most people with weakened immune systems have a chronic illness of some type such as cancer, kidney failure, chronic liver disease, diabetes or AIDS. But their risks can be controlled. By following basic rules of food safety, vulnerable people can help protect themselves whether they eat at home or out.

Protecting Yourself When You Eat Out

The single most

### People With Weakened Immune Systems Are Vulnerable to Foodborne Disease

People with weakened immune systems face special risks from foodborne disease. "Not only are they more likely to develop foodborne disease, they are also more likely to have serious complications as a result," said Dr. Patricia Griffin at the Centers for Disease Control, Atlanta.

important thing for you to remember when you eat out is never eat any raw foods of animal origin.

Eating raw oysters, for example, could cause problems. Raw oysters can contain a number of harmful organisms including a particularly deadly bacteria, *Vibrio vulnificus*. For people with liver disorders, mortality rates from this disease can run as high as 50 percent, according to Dr. Griffin.

It's also important not to eat other foods raw, or even undercooked. That means no uncooked meat (like steak tartare), rare roast beef, undercooked hamburger or raw fish. Also avoid foods with raw or undercooked eggs, like Caesar salad, hollandaise sauce, some custards or chocolate mousse.

The rule is this: foods should be well-cooked and

they should be served to you hot, not lukewarm. Cooking foods thoroughly destroys potentially harmful organisms, and not allowing foods to stand longer than two hours at room temperature helps keep them safe.

**At Home**

According to the Centers for Disease Control, one of the most important causes of foodborne illness at home is "cross-contamination." Cross-contamination occurs when juice or blood from uncooked meat, poultry or fish comes into contact with other foods via cutting boards, utensils, plates, counters or hands.

So when you cut up raw chicken on your cutting board, place it on a plate, then bread it in a bowl and finally put it in the oven.

The sources of potential foodborne disease when preparing the chicken are the board, knife, plate, bowl and your hands. All need to be thoroughly washed with hot, soapy water.

One final word on a special concern: raw or undercooked eggs. Recent data suggests that raw or undercooked eggs may be a significant source of salmonella infection. This is important information for people with weakened immune systems, especially those receiving chemotherapy, since they sometimes turn to soft eggs as a protein source. Eggs, however, need to be thoroughly cooked to be safe.

More questions? Call the USDA Meat and Poultry Hotline at 1-800-535-4555, 9 a.m. to 3 p.m., CST.

### Skillet Runzas

(Lucile Heusinkvelt's recipe as taken from "Feeding the Flock", a cookbook published by the Service Guild of the Sprague Community Church.)

- 1 lb. ground beef
- 1 large onion, chopped
- 1 small head cabbage, shredded
- 2 beef bouillon cubes
- Salt and pepper, to taste

**Biscuits:**

- 2 cups flour
- 1/2 teaspoon salt
- 1 cup milk
- 3 teaspoons baking powder
- 4 tablespoons shortening

Brown the ground beef, chopped onion and shredded cabbage. Cover with water and add bouillon cubes and additional water, if necessary. Season with salt and pepper. Simmer 1/2 hour or until cabbage is well done. Mix biscuit batter and drop on top of runza mixture. Bake in 425 degree oven for 12 to 15 minutes or until biscuits are brown.

### Brush Up On Sewing Skills Via Video

Two sewing video tapes are available for free check out from the University of Nebraska Cooperative Extension in Lancaster County. Both tapes feature Nancy Zieman, home economist, author, national sewing authority and hostess of television's "Sewing With Nancy".

"A Fresh Look at Sewing Basics I" (approximately 60 minutes) provides hints for both the novice and the experienced sewer. In the first segment Nancy shows how to sew a seam without pins, a novel way to press darts, and how to eliminate bulk in collars by "switching seams". In the second segment Nancy covers facings, setting in sleeves and finishing a zipper opening.

"Serging and Sewing Activewear" is also a 60 minute video. It covers sewing and serging golf and tennis wear, swimwear, exercise outfits and designer sweatshirts.

Please phone 471-7180 to reserve the video and then plan to deposit \$10 for each tape checked out. The deposit will be returned to you when the video is checked in.

### Controlling Indoor Air Pollution

The quality of indoor air becomes a concern when homes are well sealed to prevent loss of heat during the cold winter months. Reduced ventilation rates along with the use of more chemicals and pollutants in the home may cause allergies, headaches and respiratory problems that appear to worsen when the person is at home. Excess moisture in the home or lingering odors may also be clues that a home has an air quality problem.

If you are concerned about the quality of the air in your home, your first step is to control the sources of pollution in your home. Here are some suggestions:

- Prohibit tobacco smoking inside the house.
- Avoid the use of unvented appliances that burn fossil fuels, such as kerosene heaters.
- Keep all fossil fuel burning appliances in optimum working order to reduce the chance of pollutants in the air.
- When possible, do activities that involve volatile chemicals, such as painting, polishing or spraying outside.
- Plan activities, such as painting, or fumigations, for those times of the year when weather allows you to open up and fully ventilate the home.
- Provide outside air sources for combustion of gas, oil, or wood burning appliances.
- Consider carefully the chemicals and products (especially aerosol sprays) used in the home for their benefit in relation to their potential air pollution problem.
- One way to improve indoor air quality is to provide additional ventilation to the home. The problem is that increasing ventilation also increases heat loss and this is counter to the purpose of energy efficient home design.

Some experts believe that the potential costs of health problems from indoor air pollution are greater than the value of energy savings. Others believe that technological solutions and lifestyle changes should be applied to improving air quality in the home while maintaining energy efficiency.

If you are interested in learning more about Indoor Air Quality you may wish to stop by the extension office and pick up the following Fact Sheets from the bulletin rack in the office lobby.

- # 37 Indoor Air Quality and Air-To-Air Heat Exchangers
- # 39 Indoor Air Pollution
- # 40 Radon
- # 42 Formaldehyde
- # 43 Asbestos in the Home

### Clean Filters Improve Air Quality

Indoor air quality may vary from very clean to 10 times dirtier than outdoor air. Common pollutants of indoor air are cooking smoke and grease, plant spores, animal dander, household dust, tobacco smoke, fireplace dust and smoke, bacteria, dust mites, household cleaners and outgassing of carpeting, paneling and furniture. These pollutants are becoming more of a problem with tightly constructed homes which reduce energy consumption and reduce natural ventilation.

Some people may spend 90 percent of their time indoors, so it is important to provide clean air to breathe. Using filters on all heating and air conditioning systems can help clean indoor air. These filter systems pull the indoor air through intakes to the conditioning units. The air is then pumped over the heating or cooling equipment and forced back into the rooms. The filters serve to keep the dust and other particles off the heat exchangers and out of the air sent back into the room. The removal mechanisms that make filters useful depend on the type of filter.

Replaceable fibrous filters are made of fiberglass or spun aluminum. They act like a strainer which traps lint, some grease, larger dust particles and pollen. They generally only trap particles visible to the eye, and are only 3 to 5 percent efficient.

Media filters strain out the larger particles like the standard filter and hold some smaller particles which the moving air thrusts at them—much like flypaper holds insects. The media should be changed at least yearly and can be done by the homeowner.

The efficiency of these filters is 25 to 35 percent. Electronic air cleaners are more than filters and act as air cleaners. As a result, they are the most effective and expensive on the market. They are available to fit on the return air system on central units. Portable room units can also be purchased. The cleaners have prefilters which catch the particles, followed by electrostatic plates which charge the particles. The microscopic dust is then trapped on an oppositely charged plate much like a magnet. Some units also have an activated carbon filter which will remove odors. Electronic air cleaners require electric power to operate. They remove most indoor air pollutants and range in efficiency between 90 to 95 percent.

**Economy-Sized Packages Aren't Always a Bargain**

Automatically picking up the largest package of something in the store doesn't mean you've made the best buy. Always calculate per unit price, such as the cost per ounce. Research shows that the largest packages in the supermarket cost more per unit than one of the smaller packages 34 percent of the time!

### Thanksgiving Weekend Casserole

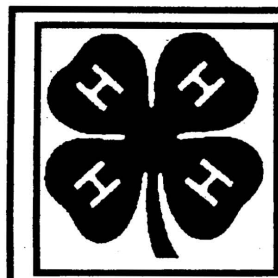
- 3 tablespoons margarine
- 1/4 cup onion
- 1/4 cup flour
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 1/2 cups skim milk
- 2 chicken bouillon cubes
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 3 cups cubed cooked turkey
- 1 (10 ounces) package frozen peas & carrots

Melt margarine and add onion. Saute until onion is tender. Blend in flour, salt and pepper. Add milk and cook, stirring constantly, until mixture comes to a boil. Add bouillon cubes, mustard, Worcestershire sauce, turkey and vegetables. Heat until boiling. Pour into a greased 3-quart casserole. Top with corn bread batter and bake at 425 degrees F. for 30 to 35 minutes. Makes 6 to 8 servings. Serve with baked butternut squash and an apple salad.

**Corn Bread Topping**

- 1 cup flour
- 1 cup yellow cornmeal
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 2 eggs, beaten
- 1 cup skim milk
- 1/4 cup melted margarine or vegetable oil

Combine ingredients in order given and mix just until batter is smooth.



## The Cloverline

4-H News and Events  
Maureen Burson  
Extension Agent, 4-H  
Lorene Bartos  
Arlene Hanna  
Mark McCaslin  
Extension Assistants, 4-H

# Nebraska 4-H Awareness Team

by Danielle Wolff

"Sharp, sir, sharp! We'll set 4-H apart! We'll meet the challenge in every way, Look! Sharp!"

With these words, I and 15 other 4-H'ers from across the state began our year as members of the Nebraska 4-H Awareness Team. Not only was this our "rally cheer" - designed to be used when we seemed to be nodding off during a training session - but it also served to remind us of our purpose, which I'd like to tell you about right now.


This being a sort of introductory letter, it could have been written at the beginning of my year on the team, but I decided to wait until I had some time "under my belt" and could present a more accurate picture of exactly what I'm here to do.


The mission of Awareness Team members is to promote 4-H, provide 4-H with exposure to the media, and act as spokespersons for

the 4-H program and activities. Wow! That could be a pretty formidable task without any sort of direction. That's where the training came in. For four days in June, we received intensive instruction in public speaking, the history of 4-H, and media and donor relations. We all went home with a notebook full of information and a lot of enthusiasm for 4-H and its positive impact on youth.

Since then, I've spoken at fairs (both county and state), prepared press releases, volunteered at 4-H activities, and spent countless hours spreading the 4-H message. It's been a wonderful experience, and hopefully will continue to be. I encourage all Lancaster County teens to consider applying next year, and all younger members to make it a goal to look forward to.

## 4-H BULLETIN BOARD

 Livestock Booster Club will meet at 7:30 p.m., November 5. New board members and officers will be selected.

 The Beef VIPS Committee will meet November 20, 7:30 p.m.

## 4-H Want Ads

**TIRED OF NOT BEING APPRECIATED? BOGGED DOWN BY ROUTINE? DO YOU FEEL THE NEED TO MAKE A DIFFERENCE?**

Then, 4-H has the position you're looking for. We have immediate openings in the following areas:

### VIPS (VOLUNTEERS IN PROGRAM SERVICE) PLANNING COMMITTEES

Beef, sheep, swine, dog, dairy, clothing, household pets, horse, speech, swine, cat, foods, poultry, and dairy goats.

### ACTIVITY COMMITTEE MEMBER

Style revue, Kiwanis Carnival, Home Ec contest, bicycle rodeo, and music.

We offer flexible hours and the best pay of all, the development of healthy and productive youth. Call our employment counselors now at 471-7180 and ask for Lorene, Mark, or Arlene.

## Leader's Honors Banquet

The Lincoln Center Kiwanis Club will sponsor a 4-H Leader's Banquet Monday, November 19,

6:30 p.m. The banquet will honor "key" 4-H leaders for their accomplishments and service. Special invitations

will be issued to the following leaders and guests.

**1990 Five, Ten, Fifteen, and Twenty Year Leaders  
Meritorious Service Recipients  
4-H Alumni Award Recipients  
1989-90 VIPS Committee Chairs  
4-H Foundation Trustees  
4-H Recruiters  
4-H Staff  
1990 Extension Board President**

# Congratulations Two Year Leaders

The following leaders have successfully completed their second year of 4-H leadership and received their two-year leader pins at their local club achievement meetings. Take time to thank your leaders for their dedication.

Diane Albert  
Sharon Ash  
Lonnie Barney  
Susan Bauer  
Jan Beeson  
Richard Bergsten  
Connie Biggerstaff  
James Birkett  
Nancy Birkett  
Sharon Bunge  
Helen Burch  
Sue Bushnell  
Randy Colton  
Tamala Donohoe  
Diana Dowding  
Lyle Dowding

Cheryl Friesen  
Craig Gana  
Jerry Garis  
Sheri Golter  
Mary Hams  
Ardel Harger  
Marilyn Harger  
Jim Henshaw  
Lisa Hergert  
Tom Higley  
Trudy Hill  
Wayne Houser  
Terri Jefferson  
Karen Jefferson  
Greg Julich  
Harry Kellenbarger

John Kenkel  
Diann Kittok  
Jean Kovar  
Dorothy Kratzer  
Bobbie Magnuson  
Jane McMahon  
Terri Mentink  
Delores Meyer  
Jerry Minchow  
John Mirousky  
Lois Monks  
Sharon Moslander  
Gregg Nisley  
Pat Nyhoff  
Diane Ramel  
Marilyn Rembolt

Carol Ruskamp  
Sally Semm  
Brent Sieck  
Tracy Soukup  
Harlan Stucky  
Joyce Stucky  
Peggy Thomson  
Mary Vanek  
Ruth VanGerpen  
John Walters  
Kris Walters  
Karen Walczyk  
Carla Watson  
Cheryl Wiederstein  
Marti Williams  
Nancy Youngman

## 4-H...Challenging You(th) to New Horizons

The fourth annual volunteer 4-H leaders forum will be held at the Nebraska Center for Continuing Education, in Lincoln on January 18 and 19, 1991. Speakers, exhibits, entertainment, idea sharing, and training sessions are planned to help volunteers expand their skills and knowledge of 4-H. The registration fee

of \$70 includes program, meals and lodging. The Lancaster County 4-H Council will provide several scholarships. All 4-H volunteers are invited to submit an application, available at the University of Nebraska Cooperative Extension in Lancaster County. Applications are due December 1. Call Lorene for more details.

## New Leader Orientation

New Leader Orientation - Part 1 will be Monday, November 26, 1990 at 9:30 a.m. or 7 p.m. Organizational maintenance and the club meeting will be covered. Kendra Vance, who recently attended the National 4-H Leaders Forum on Training Trainees to Teach (TTT) will share experiences and information on the experiential learning

process. Part 2 training will be Tuesday, January 22, 1991. This session will cover using project and junior leaders, parent involvement, and activities, with more from the TTT workshop. Both sessions will be repeated in February. All 4-H leaders and parents are invited to attend. Contact Lorene if you have questions.

## Junior Leaders Needed

Are you interested in helping younger 4-H'ers with their projects and activities? If so, why not consider being a junior leader for another club. We have had requests from several leaders for junior leaders. Now is the time to sign up. If you are 12 years or older and would like to be a junior leader, call Lorene to be assigned a club.

## 4-H Swine Project Meeting

Four-H swine project leaders and supporters, please reserve December 6 for a 4-H swine project meeting. The meeting will begin at 7:30 p.m.

Items on the agenda include county fair evaluation, and changes for next year's show. We are considering adding a rate of gain contest to the show. Some consideration is also being given to combining live show, carcass show and rate of gain contest placings to

determine the show's grand champion.

This is your chance to take an active part in organizing the 4-H swine project and show. We would appreciate suggestions that will lead to a more meaningful and positive experience for 4-H swine producers.

## Teen Council

The Teen Council needs youth 12 years old and older to plan and carry out its activities for the coming year. Teen Council meets once a month and is a mix of educational, social and community service activities. Future meetings will be Sunday afternoon, November 11 and December 9 at 2:30 p.m. For more information, call Lorene.

## Camp Fun - Fall & Winter

Camping can be fun any time of the year. The Eastern Nebraska 4-H Center will be the setting for the following camps.

Midwinter Escape for youth 13-18 years old is scheduled for January 19 and 20, 1991. Kaleidoscope Magic for 10, 11 & 12 year old youth will

be February 8, 9, & 10, 1991. Both camps offer leadership opportunities, idea sharing, new friends, and downhill skiing. Brochures and registration forms are available from the University of Nebraska Cooperative Extension in Lancaster County.

## Community Service Opportunities

**Christmas Gifts** - Approximately 100 Christmas gifts are needed for the Elliot Headstart Program. Purchased or homemade gifts for 3 and 4 year old children are needed by December 1. If you or your club would like to donate gifts, call Lorene.

**Thanksgiving Baskets** - Donate food (boxed or canned, stuffing, vegetables, pumpkin, jello, fruit, etc.) by November 14, or help put baskets together November 14-19 at the Malone Community Center. Contact Barb Kelly at 474-1110.



## Oatmeal Cookies Being "Dropped" on Troops

by Linda Eggen

On October 4, the Ribbon Rakers 4-H Club of Lancaster County, led by Linda Shonda, packaged their prize winning oatmeal cookies to send to U.S. Troops in Saudi Arabia. The girls also sent a picture of their club and letters they had written.

The ten girls, ages 9-

11, each made the cookies that won them a purple or blue ribbon at the Lancaster County Fair. They made the recipe of Oatmeal Drop cookies from the manual of The Road To Good Cooking. The unit the cookie recipe was in is called "Desserting" the Road, so it is

appropriate that they sent them to the desert to cheer up our U.S. troops and let them know we are thinking of them. They all deserve a purple ribbon for serving our country.

A big thank you to Amigos (Hwy 2 & 14th) who donated the containers to ship the cookies in.



# Computer Boot Camp

A 4-H computer camp will be held February 15, 16 and 17 at the Eastern Nebraska 4-H Center. This will be a learning experience, teaching youth about the practical application of computers through sharing, hands-on experience and demonstrations.

In today's world, computers are a necessary part of everyday life. Learn to use computers as a tool in your life. Computers open doors to knowledge, education and fun.

Any teenager, ages 13 to 19, may attend. Four-H membership is not a requirement. The registration fee for the

Camp topics will include:

- Social Significance of Computers
- What to Look for in a Computer
- Equipment Demonstrations
- What Can I Do With My Computer
- Telecommunications
- Computer Care and Maintenance

three day camp is \$35. Camp will begin at 7 p.m. Friday night and end at 2 p.m. Sunday.

The Eastern Nebraska 4-H Center is located in Schramm Park, on a beautiful bluff overlooking the magnificent Platte River Valley, about six miles south of Interstate 80 on Highway 31.


Please call Dave for additional information and a registration form.

### The Cloverline

4-H News continued...

Maureen Burson  
Extension Agent, 4-H

Lorene Bartos  
Arlene Hanna  
Mark McCaslin  
Extension Assistants, 4-H



## Community Service

Leann May, a Rock County 4-H'er, is requesting help in collecting pop tabs for the Ronald McDonald House in Minneapolis, Minnesota. The tabs are recycled and the money used to support the House and provide low cost housing to families whose children are seriously ill. Leann has chosen this citizenship project, which she calls Project T.A.B.S., because a resident of her county was helped by the Ronald McDonald House. Tabs should be turned into the University of Nebraska Cooperative Extension in Lancaster County by March 1, and will then be forwarded to Rock County. Call Lorene for more information.

## Congratulations to Outstanding 4-H Clubs

Congratulations to the three clubs selected as Outstanding 4-H Clubs for 1990 based on county fair participation (see pages 9 and 10 of the 1990 fair book). The awards are sponsored by the Lincoln Center Kiwanis Club. These 4-H members and leaders were honored at a noon luncheon on Friday, October 26, 1990. Winners were:

**Category 1:** 7 or less members - X-Perts

**Category 2:** 8 to 12 members - The Starlights


**Category 3:** 13 or more members - Happy Go Lucky

Linda Weber, leader  
Erna Gilster, leader  
Ron Dowding, leader

Happy Go Lucky will receive the Wayne C. Farmer Memorial Cup and the X-Perts and The Starlights will receive trophies. All three are traveling trophies.

Ag Update  
continued...

Agricultural News  
& Events



Don D. Miller, Ext. Agent, Chair

Warder Shires, Ext. Agent, Ag

David Varner, Ext. Agent, Ag

## Wire Electric Grain Handling Systems for Safety

Grain handling systems have changed over the years, but the need to properly wire the systems has not changed.

Today in a 220-volt electrical system, two hot wires, a neutral and an equipment grounding wire are required. The four wires originate at the main service, probably a meter pole or a service center, to help ensure a proper grounding connection back to the transformer.

In the past, some systems installed did not have equipment grounding conductors as part of the wiring system. The system worked properly, but if the equipment failed it would not fail in a safe manner.

With today's electrical rules, a grounding rod can be used, but a rod by itself is not enough. An equipment grounding conductor that carries the fault current back to the transformer will carry more current in a shorter time and open a fuse or circuit breaker.

With existing systems, owners should check to make sure they have an equipment grounding conductor and if not see if they can improve the grounding system.

Because the grain handling systems of today need to be wired differently than they were wired 10 to 15 years ago, an electrician who understands the wiring needed in today's equipment should be hired.

## Respiratory Hazards and Confined Spaces

Urban dwellers concerned about air pollution from emissions from autos, industry and home heating may envy farmers with "all that fresh air." But the air farmers breathe often is no better and may even be life-threatening with the dust, organic gases, chemical, allergens and such. Entering confined spaces can be dangerous without appropriate protective measures.

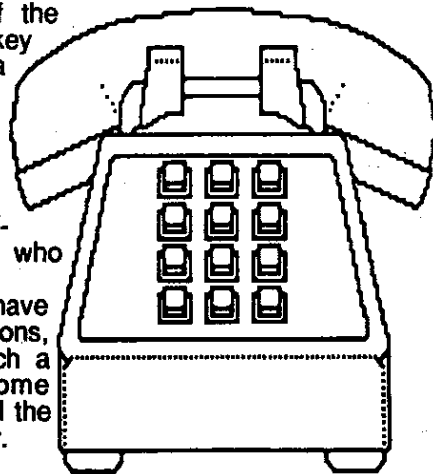
- When working around silos, bins and manure storage, you're dealing with confined space hazards—toxic gases, lack of oxygen, entrapment. Know the hazards and be properly equipped.
- Due to risk of exposure to nitrogen dioxide and carbon dioxide and other gases, stay out of silos during filling and for 3 weeks thereafter unless you wear an air-supplying respirator. Post a silo gas warning and declare them off-limits to everyone.
- Always ventilate the silo headspace before entry. Wear a lifeline and have outside help available.
- Before entering a grain bin, open it up to allow fresh air to circulate. If possible, blow air in to remove harmful dust and gases. Use a lifeline and lock out the unloading mechanism.
- Never enter a manure pit or spreader tank without an air-supplying respirator and lifeline connected to someone outside the danger area.
- Provide strong ventilation during pumping and agitating manure. Evacuate animals and keep children and non-workers out of the area.
- Wear the appropriate respirator when applying chemicals, spray painting, or working in dusty conditions, and where you may breathe allergens. Use the proper cartridge or canister for the chemical. Make sure the respirator fits properly.
- Reduce air pollutants by good housekeeping operating to reduce dust, and by proper storage of chemical products and fuel.

Extension...helping you put knowledge to work.

## Toll-free Turkey Hotline

Forty-four trained home economists will be available to answer consumer questions on buying and preparing turkey from October 29 through December 21. The toll-free number to call is 1-800-323-4848. This is the tenth anniversary of the Butterball turkey hotline and a fourteen month cookbook calendar, in full-color, is offered free-of-charge to all who request it.

If you have turkey questions, and can't reach a local home economist, call the hotline number.





### On-the-Grow

Horticulture News continued...

Don Janssen  
Extension Agent, Horticulture

Mary Jane McReynolds  
Extension Assistant, Horticulture



## Rose Cuttings in Cans and Under Jars?

Here's a nice way to root rose cuttings outdoors, suggested by a rose grower in Indiana.

First, you need to locate some tin cans which will fit snugly around the necks of quart canning jars. Cut the bottoms out of the cans so they are open at both ends. Push them down into loose soil so only about an inch protrudes, then fill with moist growing mix. Insert a hardwood cutting in each can (the cuttings should be prepared with rooting substances), pack the growing mix firmly around the cuttings, then add more water. Place jars securely (up-side-down) on the cans, then cover with bark mulch or a similar sun shield.

Water when dry throughout the winter. Remove the cans in the spring and cut away the can before transplanting the rooted cuttings. Keep the cuttings out of direct sun for a few days; you can keep them covered with the jars at first, gradually removing the jars for longer amounts of time.

## Sweet Potato Storage Tips

People have become concerned about sweet potatoes becoming poisonous after a frost.

The sweet potatoes don't actually contain a poison that will make them toxic. After the plants have been subjected to a hard frost, with the vines still attached to the roots, decay can be spread into the sweet potato.

As soon as the vines are lightly frosted, if not before, cut off the vines to prevent this problem. If any decay does pass into the tubers, storage will be difficult and there could be some off-taste. If storage is attempted, check the sweet potatoes often to remove any that are a problem or decaying. If the sweet potatoes don't show decay, or if it can be removed, you may use them.

If the sweet potatoes didn't have the problem of being heavily frosted with the vines on, there is still the problem of storing them for winter use.

Sweet potatoes are not an easy crop to store. Harvest them carefully to avoid damaging them. Use any damaged ones soon, since they will cause problems in storage. Those sweet potatoes that are to be stored need to be cured before being put into storage.

Curing will involve keeping them in an area maintaining a temperature of 80-90 degrees F for about a week to 10 days. The humidity in this area should be about 85-90 percent. If it is not possible to cure at this temperature, cure near a furnace (65-75 degrees F) for 2-3 weeks.

After the curing is completed, the sweet potatoes need to be stored at 50 to 55 degrees F in a dark location. If the temperature drops below 50 degrees F, there is the possibility of freezing damage. Check the sweet potatoes regularly for signs of decay. Remove decayed sweet potatoes immediately.



## Unbiased Look at Ballot Issues on Cable

A closer look at November's seven ballot issues can be seen in the special program "1990 Proposed Constitutional Amendments and Statute Referendum," on cable channels 5 and 14. The program, which is provided by the University of Nebraska Cooperative Extension in Lancaster County, will air through November 5. The issues are discussed by Dr. Roy Frederick, University of Nebraska public policy extension specialist, who presents both the arguments of proponents and opponents of each measure.

"The 30 minute program gives voters a good overview of the issues," says Don Miller, extension agent, chair. "It is an excellent way to gather 'non-emotional' information."

"No value judgments are placed on the arguments of the proponents and opponents of the issues," Miller says. "The program is there to help voters make informed decisions on November 6."

### Air dates and times

#### Government Access cable channel 5

**November**  
1 10 a.m. & 6 p.m.  
2 9 a.m. & 9 p.m.  
3 10 a.m. & 6 p.m.  
4 11:30 a.m. & 8:30 p.m.  
5 10:30 a.m.

#### Community Access - cable channel 14

**November**  
1 5 p.m.  
2 11 a.m.  
5 4:30 p.m.  
6 11 a.m.  
THROUGH November 6.

## The NEBLINE

Nebraska Cooperative Extension Newsletter  
Lancaster County

The NEBLINE is edited by Mark D. Hendricks, Extension Assistant, Media, and published monthly by the University of Nebraska Cooperative Extension in Lancaster County, 444 Cherrycreek Road, Lincoln, Nebraska, 68528. For more information, contact Mark Hendricks at (402) 471-7180.

## Nebline Feedback Form



In order to best serve our subscribers, this form will appear in every issue of the Nebline. You can use this form to:

- 1.-change your address and/or order a subscription
- 2.-register for events and programs sponsored by or held at the Nebraska Cooperative Extension in Lancaster County
- 3.-submit general comments and/or story ideas.

### General Information (please print)

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
Zip: \_\_\_\_\_  
Home Phone: \_\_\_\_\_  
Daytime Phone: \_\_\_\_\_

### Workshop Registration

Register for Workshop/Program: \_\_\_\_\_  
Date of Workshop/Program: \_\_\_\_\_  
Time of Workshop/Program: \_\_\_\_\_  
Number of registrations: \_\_\_\_\_ at \$ \_\_\_\_\_ each.  
Payment enclosed?: \_\_\_\_\_

Please help make the Nebline your newsletter by letting us know what you would like to see in the Nebline, and how we can better serve your needs.

### Newsletter Information

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Comment: \_\_\_\_\_  
Story Idea(s): \_\_\_\_\_

### Return to:

University of Nebraska Cooperative Extension  
in Lancaster County  
444 Cherrycreek Road, Lincoln, Nebraska  
68528

# University of Nebraska Cooperative Extension in Lancaster County Calendar

All programs and events will be held at the University of Nebraska Cooperative Extension in Lancaster County unless otherwise noted.

## November 1,6,7,8

Free Deep Soil Sampling for  
Residual Nitrogen,  
contact the University of  
Nebraska Cooperative  
Extension in Lancaster  
County for details

## November 5

Livestock Booster Club,  
7:30 p.m.

## November 7

Income Tax Management for  
Ag Producers,  
7:30 p.m.,  
Wahoo Extension Office

## November 11

Teen Council,  
2:30 p.m.

## November 19

4-H Honors Banquet,  
6:30 p.m.

## November 26

New Leader Orientation,  
9:30 a.m. and 7 p.m.

## November 27

Computerized Farm  
Management at Home  
(1 of 4), 7 to 10 p.m.

## November 27

Recipe Makeovers - LEAN  
and Lite,  
7 to 9 p.m.

## November 27-29

Crop Pest Management  
Update, Kearney

## December 4

Special Holiday Workshop,  
1 to 2:30 p.m.  
or 7 to 8:30 p.m.

## December 4

Computerized  
Farm Management  
at Home  
(2 of 4),  
7 to 10 p.m.

## December 6

Income Tax Management  
for Ag Producers,  
1:30 p.m.,  
Hickman Community  
Center

## December 6

4-H Swine  
VIPS committee meeting,  
7:30 p.m.

## December 11

Computerized  
Farm Management  
at Home (3 of 4),  
7 to 10 p.m.

## December 18

Computerized  
Farm Management  
at Home (4 of 4),  
7 to 10 p.m.